



**Holly Jolly Recipes! From my family to yours.**



**Sausage Balls**

1 lb. Hot Sausage  
10 oz. Grated Sharp Cheddar Cheese  
3 cups Bisquick or flour

Mix all ingredients by hand in a large bowl.  
Shape into small balls.  
Bake at 350 degrees for 30 minutes.



**Cheese Straws**

1/2 cup butter, softened  
4 cups shredded Cheddar cheese  
2 cups all-purpose flour  
1 teaspoon salt  
1/4 teaspoon ground red pepper

Preheat oven to 400 degrees. Grease a cookie sheet.  
In a large bowl cream butter and cheese. Stir  
in flour and salt; mix well. On a lightly floured  
surface, roll the dough out to 1/2 inch in thickness.  
Cut into 2 inch strips and sprinkle with ground red pepper.  
Place strips on cookie sheets 1 1/2 inches apart.  
Bake for 10 to 15 minutes, or until crisp.



**Christmas Fudge**

6 cups sugar  
1 1/2 cups butter  
1 large can evaporated milk  
2 packages chocolate chips  
1 jar marshmallow cream  
1 cup nuts

Cook in heavy pan until boiling,  
boil 10 minutes, stirring all the time.  
Take off burner and add chips,  
marshmallow cream and nuts, mix well,  
pour into 9 x 13 buttered pan. Yield: 5 pounds.



#### **Pecan Pie**

3 large eggs  
2/3 cup sugar  
1/2 teaspoon salt  
1/2 cup melted butter  
1 cup light corn syrup  
1 cup pecans  
1 unbaked 9" pie shell

Preheat oven to 375 fahrenheit, beat eggs,  
sugar and salt. Add butter, syrup and mix  
in pecans. Bake 40–45 minutes in pie shell.



#### **Cheese Ball**

2 (8 ounce) packages cream cheese, softened  
3 1/2 cups shredded sharp Cheddar cheese  
1 (1 ounce) package Ranch–style dressing mix  
2 cups chopped pecans  
4 pecan halves

In a large bowl, mix together cream cheese,  
Cheddar cheese, and dressing mix. Form into  
one large ball or two smaller balls. Roll in  
chopped pecans to coat surface. Decorate the  
top with pecan halves. Refrigerate for at  
least 2 hours, or overnight.



#### **Baked Cream Cheese Appetizer**

1/2 (8 ounce) package refrigerated crescent rolls  
1 (8 ounce) package cream cheese  
1/2 teaspoon dried dill weed  
1 egg yolk, beaten

Unroll dough & press together seams to form a  
12 x 4 inch rectangle. (I've started doing them in little  
triangles instead of 1 big triangle) Sprinkle one side of the  
cream cheese with half of the dill weed. Place  
brick of cream cheese dill side down in center  
of dough. Sprinkle dill on top of cream cheese.  
Enclose cream cheese by bringing sides of dough  
together and pressing edges to seal. Place dough  
on lightly greased cookie sheet. Brush with beaten egg.  
Bake at 350 degrees F (175 degrees C) for 20 minutes. Serve warm.

**Sweet Potato Casserole**

1 (40 ounce) can cut sweet potatoes  
1 cup sugar  
2 eggs  
1/3 cup butter  
1/3 cup milk 1 teaspoon vanilla extract  
1 cup packed brown sugar  
1 cup chopped pecans  
1/3 cup all-purpose flour  
1/3 cup butter, melted

Preheat oven to 350 degrees.

Butter a 2 quart baking dish.

Place the sweet potatoes & liquid in a medium saucepan, and bring to a boil. Cook 15 minutes.

Remove from heat, drain, and mash.

In bowl, mix the mashed sweet potatoes, sugar, eggs, 1/3 cup butter, milk, and vanilla extract. Spread evenly into the prepared baking dish. In a separate bowl, mix the brown sugar, chopped pecans, flour, and 1/3 cup melted butter. Sprinkle over the sweet potato mixture.

Bake 35 minutes.

**Sugar Cookies**

1/2 cup butter  
3/4 cup sugar  
1 egg, large  
1 tablespoon milk  
1/4 teaspoon salt  
2 cups flour  
1/4 teaspoon nutmeg

Crema butter and sugar together Beat in egg, then milk. Blend salt and nutmeg into flour. Mix flour into dough. Knead, then chill for 20min. Shape dough. Bake 350 degrees for 10 to 12min.

**Gingerbread Cookies**

3 1/4 cups flour  
1/2 tsp. baking soda  
1/2 tsp. salt  
1 tsp. ground cinnamon  
2 tsp. ground cloves  
1 cup butter, softened  
3/4 cup dark brown sugar  
1 large egg  
1/2 cup molasses

2/3 cup confectioners sugar  
2 tsp. milk

Preheat oven to 325 degrees. Whisk together flour, salt, cinnamon, baking soda, ginger and cloves. Cream butter and sugar. Add egg and molasses and beat til smooth. Scrape Add flour mixture, blend on low speed until just combined mix. Separate dough into 2 balls and flatten. Wrap in plastic wrap and refrigerate 1 hour. On floured surface with floured rolling pin, roll dough out and make small cookie flat balls. Bake 9 to 10 minutes. Do not brown. Cool.



#### **Rice Krispies Treats**

3 tablespoons margarine  
4 cups miniature marshmallows  
6 cups Holiday Rice Krispies cereal

Melt margarine in large saucepan over low heat. Add marshmallows and stir until completely melted. Remove from heat. Add Holiday Rice Krispies cereal. Stir until well coated. Press into a oblong greased pan. Cool. Refrigerate.



#### **Spiced Cider**

1 qt sweet cider or juice  
1/4 cup sugar  
8 pieces stick cinnamon  
12 cloves  
8 allspice (whole)  
salt

Heat to boiling point.  
Let stand for several hours.  
Reheat, remove spice bits, serve hot.



#### **Banana Nut Bread**

1 3/4 cups all-purpose flour  
1 1/4 tsp. baking powder  
3/4 tsp. salt  
1/2 tsp. baking soda  
2/3 cup granulated sugar  
1/3 cup shortening  
2 eggs  
2 tbs. milk  
1 cup mashed ripe bananas  
1/4 cup chopped walnuts

Combine flour, baking powder, salt, and baking soda. Set aside.

Beat together sugar and shortening with an electric mixer for 5 minutes, scraping sides of bowl often.  
Add eggs, one at a time. Beat at a medium speed for 1 minute.  
Alternate adding flour mixture and banana at a low speed until all is combined. Slowly add nuts.  
Pour into greased loaf pan and bake in 350 degree oven for 60–65 minutes.



### **Pumpkin Bread**

3 c. granulated sugar  
1 c. vegetable oil  
4 eggs, beaten  
1 lb. canned pumpkin  
3 1/2 c. flour  
2/3 c. water  
2 tsp. baking soda  
2 tsp. salt  
1/2 tsp. ground cloves  
1 tsp. each of cinnamon, allspice and nutmeg

Mix sugar, oil and eggs together. Add pumpkin.  
Then add dry ingredient and finally water, stirring just until mixed. Pour batter into two greased and floured 9x5 inch loaf pans.  
Bake at 350 degrees for one hour.



### **Granny's Chocolate Cake**

2 cups flour  
2 cups sugar  
4 T. cocoa  
2 sticks margarine  
1 cup water  
1/2 cup buttermilk  
2 eggs  
1 t. vanilla  
1 t. soda  
1 t. cinnamon

In a large bowl, mix flour & sugar.  
In a med sauce pan, melt margarine,  
Then add water & cocoa; bring to a boil.  
Pour this into flour & sugar mixture.  
Stir in buttermilk, eggs, vanilla, soda, & cinnamon.  
Pour this into a 9x13x1 pan.  
Bake 20 minutes or until done in center.



### **Granny's Chocolate Icing**

1 stick margarine  
4 T. cocoa

6 T. milk  
1 box powdered sugar  
1 t. vanilla 1 c. chopped pecans

About 5 minutes before cake is done,  
melt butter in medium sauce pan, add cocoa,  
vanilla, & milk. Mix well & bring to a boil.

Add powdered sugar slowly, stirring  
constantly until whole box is used  
(if it seems too thick, add a little  
more milk slowly—don't get too thin).

Add pecans & stir until mixed.

Pour over warm cake.



#### **Divinity Candy**

3 cups sugar  
2 egg whites  
1/2 cup light corn syrup  
1 teaspoon vanilla  
1/2 cup cold water

Place sugar, syrup and water in pan over low  
heat, stir only until sugar is dissolved. Cook  
mixture until a little tried in cold water  
forms a soft ball (234°). Beat egg whites until  
stiff at No. 8 speed; continue beating and pour  
one-half the syrup slowly over the beaten egg whites.  
Continue beating while cooking the rest of the  
syrup until it forms a hard ball (280°) when  
tried in a cup of cold water and cracks  
when hit against side of the cup.

Add this syrup gradually to the syrup  
and egg mixture you are beating. Add vanilla  
and continue beating at No. 9 speed until candy  
is thick enough to drop from a spoon.

Place by spoonful on a buttered platter.

Makes 35–40 pieces.



#### **Pecan Puffs**

1 cup butter  
2 tablespoons brown sugar  
2 tablespoons white sugar  
1 teaspoon vanilla  
2 cups flour  
1 cup chopped pecans  
Additional white sugar

Preheat oven to 300 degrees F. Soften  
butter to room temperature.

Cream butter, add sugar and beat until  
fluffy. Stir in vanilla.

Add flour and stir until combined.

Mix in the chopped pecans.  
Roll into small balls and place on an  
ungreased cookie sheet.  
Bake for 15 – 20 minutes, until the  
bottoms are golden brown.  
Put some white sugar in a small bowl. While hot,  
roll each cookie in the sugar to coat, and  
set on a rack or plate to cool.



### **Peach Cobbler**

1 cup flour  
2 teaspoon baking powder  
1/2 teaspoon salt  
1/3 cup shortening (Crisco)  
1/3 cup milk (or enough to hold mixture together)  
4 to 5 cups fresh sliced peaches  
1 1/2 cups sugar  
2 tablespoons flour  
1 teaspoon cinnamon  
4 tablespoons butter  
2 tablespoons sugar  
2 tablespoons butter

#### **For Topping:**

Sift together flour, baking powder and salt.  
Cut shortening into flour until mixture forms  
coarse crumbs. Add milk until mixture holds together.  
Place mixture onto lightly floured surface. Pat  
with hand until it will fit on top of prepared  
fruit in a 8 x 8 x 2 inch pan.

#### **For Fruit Mixture:**

In a bowl, place peeled and sliced fresh peaches,  
add sugar, flour and cinnamon. Mix thoroughly  
until flour and sugar are well blended with peaches.  
Place peach mixture in an ungreased 8 x 8 x 2 inch  
pan; dot top of peaches with the 4 tablespoons  
of butter. Cover the fruit with prepared topping.  
Sprinkle topping with 2 tablespoons sugar and  
dot with the 2 tablespoons butter.  
Bake at 425° for 30 minutes.



### **Christmas Pepper Relish**

red peppers (sweet)  
12 green peppers  
6 large onions  
1 1/2 pt. Vinegar  
3 tbsp. salt  
2 c. sugar

Grind peppers and onions as coarse as possible, pour  
boiling water to cover. Let stand 5 minutes. Let it  
drain a while. Dissolve salt and sugar in vinegar.

Boil all ingredients for 20 minutes. Place in sterilized jars and seal. Makes about 5 pints.  
(Wonderful Christmas gifts!)



#### **Christmas Wassail**

A gallon of apple cider  
20 cloves  
12 sticks of cinnamon  
10 party type mints  
4 cups of pineapple juice  
1 and 1/2 cups orange juice

Take a very big pot and pour the cider, pineapple juice, and orange juice. Stir it good. Next put in the cloves and cinnamon. Simmer for 2 hours.

Serve warm



#### **Pumpkin Pie**

3/4 cup brown sugar  
2 eggs  
1 teaspoon cinnamon  
1 teaspoon nutmeg  
1 tablespoon molasses  
1/2 teaspoon ginger  
1/2 teaspoon salt  
1 1/2 cups warm milk  
1 1/2 cups pumpkin  
1 (8-inch) pie crust (unbaked)

Blend sugar, all spices, eggs, then milk. Pou in pie shell.  
Bake 40 minutes at 375°



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